



**Our Farm Table,
at Marianne Wine Estate**

Snack

Scone, Buffalo Curd, Nasturtium Caper, Smoked Yellowtail, Dune Spinach

Starter & Bread

Bresaola, Blood Orange, Turmeric Pickled Cucumber, Grilled Globe Artichoke, Smoked Jersey Cheddar, Baby Leaves, Raspberry
Balsamic
Red Onion and Foraged Herb Focaccia
Karoo Olives, Aged Cheddar, Nasturtium Butter

Mains

Osso Bucco, Gravy, Sorrel gremolata
Jerusalem Artichoke & Potato Dauphinois, Garden Green Sauce, House Sauerkraut
Labneh, Mojo Verde, Leeks, Chili Honey
Fondant Brussel Sprout Caesar

Dessert

White Chocolate, Strawberry, Cranberry Hisbiscus Leaves, Meringue

A Gift From Us

Éclair with Lemon Curd and Craquelin

R595 per head

+ Additional option to add wine pairing